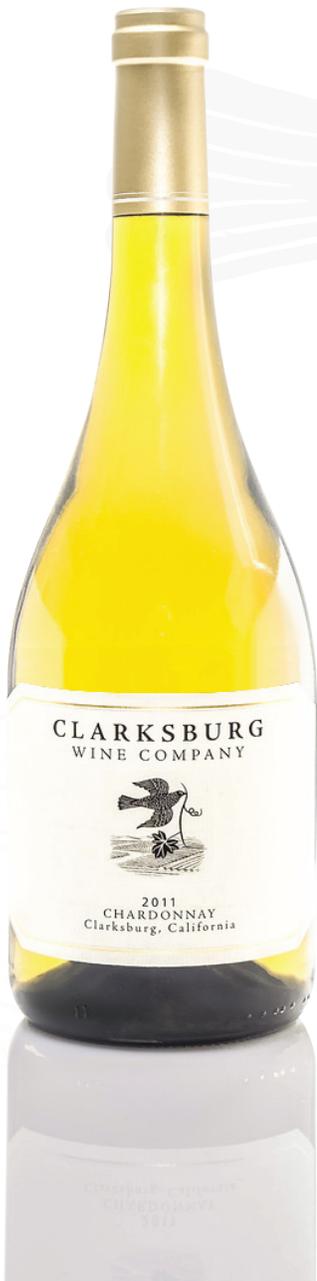


# CLARKSBURG

WINE COMPANY



## 2011 CHARDONNAY



**Appellation:** Clarksburg, California

**Vineyard:** The fruit is sourced from multiple vineyards which use either bilateral, cane pruned California sprawl or quadrilateral double curtain trellising.

**Soil:** One vineyard is situated on a sandy site with deposits of dense clay while the other is in a dense, rocky loam.

**Composition:** 100% Chardonnay

**Case Production:** 335

**pH:** 3.30

**TA (g/100ml):** .72

**Alcohol:** 13.80%

**Harvest Date:** September 12, 2011

**Brix at Harvest:** 23.3

**Wine Processing:** This wine was picked at night and delivered to the winery. Upon delivery, the grapes were immediately loaded into the press as whole clusters to minimize oxidation and preserve fruit expression. The juice was settled and racked to barrels for fermentation.

The entire lot was fermented in a mix of new and 2-4 year old French oak barrels. The lot was fermented with D47, a yeast specifically designed for barrel aged chardonnay, D21, a great polysaccharide producing yeast that contributes rich mouthfeel, ES181, a yeast for enhancing varietal expression, CY3079, a classic barrel fermented chardonnay yeast that provides spice notes and abundant lees, and D254, a yeast which enhances nutty, creamy character in the wine.

**Aging:** Aged on lees in 25% new French oak from Francois Frerer and Cadus cooperages for 9 months. The remainder of the lot was in 4 year old French oak barrels. This wine was barrel aged on lees with weekly stirring during its 9 month maturation. This extended yeast contact creates a velvety texture and increases aromatic composition.

**Tasting Notes:** This wine opens with inviting aromas of warm applesauce, honey, and baking spice. As the aroma evolves, wisps of ripe pear and apple blossom intrigue the senses. The first sip immediately captivates with a luxurious and supple texture. The oak is delicately integrated in this wine and provides notes of butter, caramel, vanilla, and sweet oak. The wine finishes with a refreshing burst of acidity that propels this wine to a long mineral laden, oak driven finish.